



## *Alaska King Crab Fritters with Seasonal Greens and Spiced Yogurt Sauce*



*Makes 24 fritters*

### *For the Fritters*

*Canola (or other high-heat) oil for frying*

*6 tablespoons unsalted butter*

*1 cup chicken stock*

*Pinch of salt*

*1 cup bread flour*

*1/4 teaspoon cayenne pepper*

*4 eggs*

*3/4 cup Gruyere (or other) cheese, grated*

*1/4 cup Parmigiano-Reggiano cheese, grated (plus extra for  
dusting the finished beignets)*

*Freshly ground pepper*

*1 1/2 tablespoons fresh chives*

*1/2 pound Alaska crabmeat*

### *For the Spiced Yogurt Sauce*

*1-quart plain yogurt*

*2 tablespoons spices from the market*

*Greens from the market*





## Preparation

### Cooking Measurement Equivalents

1 tablespoon (tbsp) =	3 teaspoons (tsp)
1 cup =	48 teaspoons
1 cup =	16 tablespoons
8 fluid ounces (fl oz) =	1 cup

*Add the canola oil to an electric deep fryer or deep-sided saucepan about half way up. Bring the oil to heat of 350 degrees Fahrenheit.*

*In a heavy bottomed saucepan, combine the butter, chicken stock, and salt and bring this mixture to a boil. Remove the saucepan from the heat and add in the bread flour and ground nutmeg. Using a sturdy wooden spoon, stir until the dough is formed and it is smooth and shiny. Return the pan to the heat and stir constantly until the mixture comes away from the sides of the pan, about 2 minutes. Remove from the heat.*

*Add in the eggs, one at a time, mixing thoroughly after each addition. Add in the grated cheese, pepper to taste, and the minced chives. Fold in the crabmeat. Drop the dough by tablespoons into a small deep fryer (or a saucepan filled half-way with oil). Remove the beignet with a slotted mesh spoon after 2-3 minutes and the dough turns golden brown. Drain the beignets on paper towels. Sprinkle with medium-grain sea salt and the extra Parmigiano-Reggiano.*

